

CHÂTEAU LA GRANDE MÉTAIRIE

Entre-Deux-Mers



APPELLATION : Entre Deux Mers AOP

VINTAGE : 2023

Alcohol content : 12.5%

PRODUCTION : 75 000 bottles

Grape Varieties

Sauvignon Blanc: 85%

Muscadelle : 15%

Winemaking

- Manual selection in the plot, 24 hours ahead of the harvest in order to put aside the grapes that are damaged or not fully ripe
- Mechanical harvest, with destemming in the vineyard, during the cool hours of the day (between 5 and 8 am)
- Cold skin maceration: 4 hours for the Muscadelle and up to 8 hours for the Sauvignon grapes
Pneumatic pressing at low pressure (maximum 1 bar)
- Alcoholic fermentation in thermoregulated stainless-steel tanks at 61 to 64°F
- No residual sugars

Ageing

- Maturing on fine lees for a two months with regular stirrings
- Fining and stabilization of the wines before pre-filtration
- Sterile filtration and bottling at the Château

Packaging

- Green-colored bottle of 0.375 or 0.75 liters
- Customized silver aluminum caps
- «Oeneo Bouchage» cork DIAM 2 (guaranteed without cork taste)
- Customized 6-bottle carton (2x3)

« **Vibrant, with hints of yellow, this Entre-deux-mers is marked by elegant notes of peaches and citrus zest. On the palate: tension and minerality. The finish is enhanced by the subtle sweetness of a perfectly ripe Muscadelle. A fine choice to match with grilled fish and seafood. It is also an excellent sun-downer.**

To be served at 47 to 50°F »